



# Beef stroganoff with cornish clotted cream

Perfect for an easy mid-week treat or casual entertaining. This tender beef is made all the more flavoursome with this beautifully creamy sauce



Time: preparation, 15 minutes | cooking, 15 minutes  
Makes: 4 servings

- 150g shimenji mushrooms (or any mushroom of choice)
- 500g trimmed beef fillet
- 100ml vegetable oil
- 100g unsalted butter
- 1 medium onion, chopped
- 1 garlic clove, grated
- 2 tbsp sweet paprika
- 50ml brandy (you could use white wine or madeira)
- 100ml beef stock
- 1 bunch of chives, finely chopped
- 50g gherkins, cut into batons
- 200g Rodda's Cornish clotted cream

Prepare the shimenji mushrooms by trimming the stalks 2 cm from the caps (cut other mushrooms into large chunks). Cut the beef fillet across the grain into 1cm thick steaks, then cut into batons.

Heat a large frying pan and add the vegetable oil, when hot add the beef in batches, turning until browned on all sides but still rare in the centre.

Remove the meat to a bowl, then add the mushrooms to the pan along with 30g of the butter. Cook until softened, then add the mushrooms to the beef in the bowl.

Turn the heat to medium and add the remaining butter followed by the onion and garlic. Sweat this mix down until fully softened but without any colour. This should take around 5 minutes. Add the paprika and cook for a further minute before turning up the heat and adding the brandy. Be careful, this may flame and evaporate some of the alcohol.

Once the flames have gone out add the beef stock and bring back to the boil. Add 200g of Rodda's Cornish clotted cream and stir. Put the beef and mushrooms back into the sauce and check for seasoning. Sprinkle the chopped chives and gherkins over the top, then serve over tagliatelle, steamed rice or mashed potato.

Enjoy!

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